

NYC RESTAURANT WEEK SUMMER 2026

July 20 - August 16

3 COURSE PRIX FIXE DINNER

45 PER PERSON

tax and gratuity not included

+ choice of

SCALLOP CEVICHE Tiger's milk & Sunchoke

POTATO AUX HONEY RICOTTA Dijon & Bacon cumbles

YELLOWTAIL CRUDO Salsa macha & Grapefruit

+ choice of

CORN DUMPLING Truffle salsa verde

CHICKEN YAKITORI Asparagus & Sweet, spicy Gochujang

WAGYU OXTAIL SPRING ROLL Cabbage Kimchi

+ choice of

BERKSHIRE RIB Soy & Muhammara

GNOCCHI Green Pesto & Cauliflower

XO FRIED RICE ∞ Galbi Skewer add on + 6



Complimentary! DESSERT

+ one dessert of your choice per two guests

KOREAN DONUT Tahini Butter & Fermented Honey

HIBISCUS BLOSSOM Orange Hibiscus Sorbet & Whipped basil cream

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

*Please note that we are unable to accommodate the following dietary restrictions or allergies: pork, beef, chicken, vegan, vegetarian, dairy, soy, nuts, seafood or alliums.